CHEESE HERBED CHICKEN

4 chicken breasts (cut in half)
1 can Cheddar Cheese soup
1 tsp. salt
1 tsp. pepper
1 tsp. celery salt
1 tsp. onion salt
1 pkg. herb-seasoned stuffing
1 stick butter
2 tsp. paprika

Dip chicken in soup. Put herb-seasoned stuffing, salt, pepper, celery salt, onion salt, in paper bag. Roll with rolling pin, until crushed up extra fine. Shake cheese coated chicken in mixture in paper bag.

Line baking pan with tin foil and place chicken in pan. Sprinkle with paprika and place a pat of butter on each piece. Bake in 350° oven for 1½ hours, until tender. Serves 4.